

Four-Course Chef's Harvest Menu | 110  
Wine pairing | 95

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APERITIF

Pacific Oyster	6
Shark Bay crab   spelt tartalet	9

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TO START

**Heirloom beetroot | roasted hazelnut | beccorino cheese**  
2022 Swinney Mourvedre Rose | Frankland River, Western Australia

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**Pilbara Rankin Cod | fish broth | coastal succulents**  
2021 SI Vintners 'Bella' Chardonnay | Karridale, Western Australia

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**Marybrook lamb | saltbush | smoked eggplant**  
2019 Tyrells Vat 9 Shiraz ? Hunter Valley, South Australia

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**Roasted nectarine | caramelised white chocolate | macadamia cake**  
or

**Juraflore Comte | lavosh | carrots marmalade**  
2022 Fraser Gallop 'Ice Pressed', Chardonnay | Margaret River, Western Australia

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We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.

Six-Course Chef's Harvest Menu | 145  
Wine pairing | 105

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APERITIF

Pacific Oyster	6
Shark Bay crab   spelt tartalet	9

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TO START

**Skull Island prawn | almond crunch | kipfler potato**  
2021 Stargazer Palisander Vineyard Riesling | Coal river, Tasmania

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**Heirloom beetroot | roasted hazelnut | beccorino cheese**  
2022 Swinney Mourvedre Rose | Frankland River, Western Australia

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**Pilbara Rankin Cod | fish broth | coastal succulents**  
2021 SI Vintners 'Bella' Chardonnay | Karridale, Western Australia

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**Marybrook lamb | saltbush | smoked eggplant**  
2019 Tyrells Vat 9 Shiraz ? Hunter Valley, South Australia

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**Roasted nectarine | caramelised white chocolate | macadamia cake**

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2022 Fraser Gallop 'Ice Pressed', Chardonnay | Margaret River, Western Australia

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**Juraflore Comte | lavosh | carrots marmalade**

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